



11-40

# DEPARTMENT OF THE INTERIOR

## INFORMATION SERVICE

### FISH AND WILDLIFE SERVICE

MEMORANDUM TO CITY EDITOR: PHOTOGRAPHERS, FOOD PAGE AND HOME ECONOMICS EDITORS.

With some technical variations on a traditional West Coast event, an old-fashioned canned crab-cutting bee is scheduled for Friday, November 22, at 2:30 p.m., by the Fish and Wildlife Service, United States Department of the Interior.

Sponsored by the Service's Division of Fishery Industries, the demonstration will be held in Room B-062, directly beneath the lobby of the Department of Commerce Building.

The crabmeat to be put on the tongue on this occasion is not ordinary. It is King crab, domestic pack, comes from somewhere off the coast of Alaska, and is the first to be canned on the \$100,000 expedition still out in Alaskan waters.

Arrangements have been made for the reception and participation of photographers, reporters, and editors of home economics or food pages. Complete data on the \$100,000 venture, what the bee is all about, and a variety of crab menus and recipes will be available to those present on Friday.

Such so-called cutting-bees are a long established custom in the West Coast salmon States, where the product, newly canned from the sea, is served up on long tables and cut open and sampled. "The best yet" is an annual verdict. This will be the first time any demonstration of this kind has been conducted in the East.

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